

**SWIZZLE**

**STARLIGHT GINGER**  
Bourbon or Rye w/ bitters,  
Soda & house-made raw ginger syrup  
\$6.00

**BOTTLES & CANS**

PBR	OAKSHIRE IPA
RAINIER	Hop Valley IPA
COORS	Good Life Schnapps
COORS LIGHT	MILLER LITE
SAM ADAMS	MIRROR POND
SAM ADAMS LIGHT	BLAUM BUTTE
GUINNESS	ANGRY ORCHARD
HEINEKEN	HW BLUE ROAR
STEINLAGER	MILLER LITE
CHIMAY	OAKSHIRE ESPRESSO
PACIFICO	CORONA
SESSION	LAGUNITAS LIL SAMPIN'
LAGUNITAS IPA	
LAGUNITAS LIL SAMPIN'	

**LIKE FIREBALL? TRY ULLR**  
Peppermint / Cinnamon Schnapps  
Nordic Libation \$5.50

**JONNA THRELKELD**  
**STARLIGHT LOUNGE**

**OLD NICK'S • VIVACITY SPIRITS • MR. MOONSHINE**

# We Got the Hooch

RAISE A  
GLASS TO  
OREGON  
SPIRIT &  
SPIRITS

by Alex V. Cipolle

ately, press releases from the Oregon Liquor Control Commission are a deluge of marijuana updates. In February, however, the commission announced that 2014 was a record-breaking year for spirits sales, raking in \$531.6 million. Of that total, \$68 million came from products distilled in Oregon.

While a green haze settles upon Oregon, the numbers prove Oregonians enjoy throwing back, serving up and brewing the hard stuff more than ever. This is no longer a state known just for its beer and pinots, but also for its burgeoning micro-distillery scene from Eugene's own Crescendo! and Elixir Inc. to Bend's beloved Crater Lake Spirits to Corvallis' Oregon Ryegrass Spirits and Vivacity Spirits.

But don't toast yourself just yet: The OLCC also reported that the sticky candy liqueur that masquerades as whiskey — Fireball Cinnamon Whisky — outsold any other booze in 2014. So here's a call to action to all those sippers, guzzlers, louses, connoisseurs and bon vivants in our fair state: Drink local spirits and knock Fireball off the shelf.

Or don't. Either way, Oregon and cities across the state reap rewards. In OLCC's 2013-2014 fiscal year, \$8.6 million of liquor revenue went to the Mental Health, Alcoholism and Drug Services Account, and the commission allocated \$2.2 million to Eugene and more than \$830,000 to Springfield. Now that's something we can raise a glass to.

In *Eugene Weekly's* 2015 Swizzle, we cheers Oregon spirits and the bars and bartenders (and musicians) that keep them flowing. With St. Patty's Day around the corner, remember to tip your bartenders and thank your designated drivers. ■



An advertisement for Bridgeport Brewing's Conviction Pale Ale. The background is a dark, textured surface. The main title "CONVICTION PALE ALE" is written in large, white, stylized letters. Below the title, there is a block of text: "In 2014, we launched the Trilogy Series of beers to celebrate our 30th Anniversary and asked the people to vote for their favorite. Well Portland, this pale ale is your winner. Brewed with pale and Munich malts, Conviction Crystal dry-hopped pale ale delivers a fresh citrus aroma and balanced flavor true to its Northwest roots. With the same passion of our early days, we embark on Bridgeport's future with Conviction." To the right of the text, there is a bottle of Conviction Pale Ale. The bottle label includes "BRIDGEPORT BREWING", "CONVICTION PALE ALE", "Oregon's Oldest Craft Brewery", and "CRAFT BREWERY". At the bottom, it says "OREGON'S OLDEST CRAFT BREWERY", "BRIDGEPORT BREWING", "PORTLAND, OREGON", and "BRIDGEPORTBREW.COM".



There's a burgeoning trend throughout Oregon for food and drinks that are locally sourced and handcrafted, and since 2011, Corvallis-based Vivacity Spirits has been satiating consumers' desire for organic non-GMO small-batch gins, vodka, rum and liqueur. Owned and operated by Caitlin Prueitt and her partner and spouse, Chris Neumann, Vivacity is not only the first woman-owned distillery in Oregon, but also one of only a handful nationwide.

"Distilling is kind of a boys' club," says Prueitt, who learned her trade while completing a rigorous nutrition and food science program at OSU. "It's a male-oriented industry. I think it's fully changing, but not quickly."

Yet Prueitt says Vivacity has received a warm welcome to the micro-distilling community. "The people we've come across have been helpful, encouraging and positive," she says. "Everyone agrees that the more we help each other, the more everyone does well."

Besides the two owners, Vivacity has just one full-time employee, along with a couple of part-timers. But the company's small size doesn't stand in the way of making an exceptional product.

"Distilling is an art form, but there's a science to it, too," Prueitt says. "You have to pay attention to the tiny details, through research and development, looking at how all the botanicals fit together. It's like baking or cooking."

Whereas most bottom-shelf liquor is flavored with synthetic chemicals or generic essences, Vivacity insists on the clarity and depth that fresh, organic, local ingredients can provide.

"The ever-increasingly educated public is growing more concerned about food sources, and the practice of raising and preparing food," Prueitt says, adding that their spirits are "hand-crafted, using actual herbs and botanicals."

Vivacity's line of spirits includes an organic corn-based Fine Vodka that's smooth on the back end, and warming without burning. It's sipping vodka, no mixers required.

Then there's Banker's Gin, a London dry-style gin bursting with traditional juniper flavor. If you're game for more complexity, Vivacity's Native Gin combines 17 botanical ingredients, 14 of which are grown in Oregon, into a floral bouquet with notes of native Oregon juniper, Oregon grape and myrtle leaf.

Vivacity's Traditional Rum is rich with vanilla and caramel notes, and their Turkish Coffee Liqueur plays with hints of cardamom and cinnamon. Prueitt says a Vivacity Brandy will be ready in a couple of years.

Vivacity spirits are available in every liquor store in Eugene, Springfield and Corvallis, as well as other areas of Oregon and Washington. Vivacity's Tasting Room, located about a mile north of downtown Corvallis at 720 NE Granger Ave., is open noon to 5 pm the first and third Saturday of the month.

"But people are encouraged to call, or just stop by if they see a car in front," Prueitt says. ■



Hey Eugene,  
Thank you for 3 wonderful, busy, fun years (so far).  
Countless & profound thanks to our rockin' staff, amazing local farmers,  
ranchers & purveyors & especially to all of you who come here  
& who have made rye a success.

Much love & appreciation,  
Wendy, Jeff & Kiyallah

# The New Old Neighborhood Pub

ACROSS FROM THE WASHINGTON-JEFFERSON  
SKATE PARK, OLD NICK'S ROCK PUB OPENS  
DOORS IN APRIL

by William Kennedy



**T**he building has stood empty for about a decade. Over the years, the spot has housed a variety of well-known drinking holes, notably Harvey's and most recently Rascal's — in fact, the signage still faintly reads "Rascal's."

However, the interior has been transformed into the Whit's newest nightlife destination — Old Nick's Rock Pub, located at the corner of 2nd and Washington across from the WJ Skatepark + Urban Plaza.

Business partners Emily Nyman, Tim Kinney and Jevon Peck say Old Nick's fills a niche in Eugene's music scene — a niche left behind by the closing of The Samurai Duck, John Henry's and the Oak Street Speakeasy.

"We've had a lot of live music venues shut down recently for whatever reason," Nyman says, adding, "There's a real need for this kind of music venue."

Old Nick's will focus on booking metal and punk, Nyman says, but not be limited to any one genre. Nyman says she feels the pub offers bands a crucial middle ground between Eugene's small bar and house-show scene and larger venues like WOW Hall and McDonald Theatre. The venue will guarantee artists payment, she says, which is crucial for touring bands, and it will be equipped with professional sound equipment.

The partners picked the spot due to its central location between downtown and the Whiteaker district, as well as the relative isolation from residential areas.

"We saw this building and thought: 'Oh my gosh, this is exactly what we want,'" Nyman says. "We don't have neighbors around."

Nyman explains Old Nick's will mainly be a music venue with a full bar, but Peck, a longtime fixture of Eugene bar food culture, is also preparing a menu. Peck is known for formerly managing fellow Whit venue Tiny Tavern, as well as revamping its kitchen.

"It's going to be very simple," Nyman says. "It's going to be basically just pub food," in keeping with the venue's comfortable and welcoming English-Irish pub décor. "[Jevon] can do amazing things with a relatively simple kitchen," Nyman notes.

Kinney will be handling most of the venue's booking and he aims to host live music up to seven nights a week, while remaining open to other kinds of live events — from DJ nights and drag shows to burlesque.

The venue's already full docket includes some noteworthy names: French black metal band Antaeus April 3, punk-thrash legends D.R.I. April 9, local Irish-punk band Toad in the Hole April 10, Darius Koski of Swingin' Utters April 15 and hardcore greats D.O.A. on April 17.

All shows will be 21-plus and have a cover. Kinney hopes to encourage bands whenever possible to play an all-ages matinee show at the nearby all-ages venue The Boreal. ■

*Old Nick's hosts a soft opening 9 pm Wednesday, April 1; free. For more information and a full line-up of events, go to [oldnickspub.com](http://oldnickspub.com).*

**Sweet ILLUSIONS**  
**DANCERS AUDITION**  
Call 541-517-7196  
[www.sweetillusions.biz](http://www.sweetillusions.biz)

*Nude Hours 12pm-2:15am Daily*  
LOTTERY • CHAMPAGNE ROOM  
OUTSIDE SMOKING • DRINKING PATIO  
1836 South 'A' St., Spfld • 541-762-1503  
Only 5 minutes from campus • (Franklin Blvd turns into South A St.)

**MJM LAW OFFICE, PC**

DUI & CRIMINAL DEFENSE • (541)505-9872 • MJMLAWOFFICE.COM

**RIO**  
**RRRRIFIC!**

**COCKTAILS**  
**CRAFT BREW**  
**NEW MENU!**  
**DAILY FOOD &**  
**DRINK SPECIALS**

**Blairally**  
VINTAGE ARCADE  
BLAZER GAMES  
TOTS TUESDAYS WEDNESDAY WINGS  
245 BLAIR BLVD



2004 • 2005 • 2006 • 2007 • 2008 • 2009 • 2010 • 2011 • 2012 • 2013 • 2014

## BEST HANGOVER BREAKFAST 11 STRAIGHT YEARS!

### BREAKFAST ALL DAY

1689 Willamette | 541-343-1542

7am - 3pm Everyday

featuring Tailored.  
COFFEE ROASTERS

Brails  
RESTAURANT  
& ESPRESSO

see our full menu online: [brailseugene.com](http://brailseugene.com)



**Noodle Bowl**  
BUBBLE TEA & BUBBLE JUICE • KALBEE TERIYAKI : CHICKEN, BEEF TOFU, PORK KIMCHEE SOUP  
HOT POTS • BI BIM BAP • CHAP CHAE  
HEALTHY HOT SOUP  
YUKAE JANG  
VEGETARIAN OPTIONS  
AUTHENTIC KOREAN & ASIAN CUISINE  
[noodlebowlrestaurant.com](http://noodlebowlrestaurant.com)

**VOTED BEST KOREAN FOOD 2012 • 2013 • 2014**  
11:30AM - 9PM MONDAY - SATURDAY **860 PEARL • 686-1114**



## Jacob Franklin

BLACK FOREST By Isabel Zacharias

Jacob Franklin, 28, dubbed by voters as “the Ninja Ninja,” says bartending is “a passion I’ve had for a long time.” Franklin has called Eugene home for a decade now, but his first job slinging drinks was at a country bar in his hometown of Chicago. There he had lots of day regulars, most notably a Sunday morning crew of 12 Christian bikers — “Like a motorcycle gang, but for Jesus.” These days, he pours drinks and hosts an always poppin’ karaoke on Monday and Wednesday nights at Black Forest. Not into karaoke? Go visit him, as one voter notes, for “His face, his smile, the way he knows what I want, the way his jeans fit him.”

#### **What’s your favorite thing about bartending?**

Really, it’s not just about putting two ingredients together. I really like coming up with stuff and mixing flavors. I know that doesn’t quite go with the bar that I work at, specifically, but it’s something that I’ve really been trying for. I try and learn every time I’m there. I also like the social aspect of being able to host a fun party, but at the same time, I like the art of it.

#### **What’s your least favorite thing?**

Probably the social aspect, too. When people have had too many or when they just don’t understand that having alcohol is a privilege — that’s kind of the part that sucks, when I have to be firm.

#### **What’s your signature drink?**

I really like making a midnight lemon drop. Although, we just got this Viniq stuff in, and it’s glittery, which makes it really fun to work with. Just recently, I made this watermelon Viniq martini with a pop rock rim, and that might be my favorite now.

#### **A lot of people mentioned your red hair. What’s your reaction to that?**

I don’t know. There’s so much social stigma, to a certain extent, with redheads. There totally is. I get that comment a lot — people just saying, “Wow, you are a redhead.” And I’m like, “I don’t know exactly what that means, but I appreciate it, so thank you. Does that make me, like, first place loser?” But apparently not.

#### **What, for you, is the weirdest thing about bartending?**

I would like to hope that the weirdest experience I’ve had while bartending still hasn’t happened, because I like weird people. One weird thing, I guess, is that I’m also a single dad, and I have full custody of my kid, so that really kind of transfers over ... he’s basically why I keep pushing. When he was a toddler was when I first started bartending, so I learned quickly how to deal with people at a slow place. ■

**mcshanes**  
Bar & Grill  
**ST. PATRICKS DAY  
2015 CELEBRATION**

**with  
The Quick and  
Easy Boys**  
BAGPIPES BY  
Desmond Oboyle

**21 & over**  
**Tuesday March 17th**  
**\$8 Door, 9:00 show**  
Take 30th East, over I-5 to College View Rd.  
next to Latus Harley Davidson. Exit 189 off of I-5

EUGENE'S SEXIEST BARTENDERS 2015-2016



# Jonna Threlkeld

STARLIGHT LOUNGE By Sophia June

Jonna Threlkeld, 28, first came to Eugene from Red Bluff, California, to play sax in the UO marching band. She has since ditched green and yellow for black, keeping bar at the Starlight Lounge for the past three and a half years. Threlkeld is honored to win "Sexiest Bartender," especially because she has a "crush" on all the "beautiful and talented" women who bartend downtown. In addition to voters deeming her "freaky sexy, quirky and original," she's active in Eugene's music scene, playing guitar and singing for the "new-timey, old-timey" band Butterchuck — a quality patrons appreciate or, as one voter put it, "She's also a talented musician and her booty don't quit."

#### **What's your favorite part about tending bar?**

I love this job. The crew here is really great, so I come to work to throw a party with some of my best friends. It's always interesting, too. You meet people of all walks of life and get to chat with them. That's your job — to talk to people and get to know them and then make them a drink that may enhance their day a bit.

#### **What's your least favorite part?**

That's a hard question. Here, we have to clean the toilets — sometimes people will throw up, but it's all part of it. I'm really happy doing what I do. I think you just take the bad with the good because it's all part of the experience.

#### **Do you have a signature drink?**

I like to drink a Moscow mule. They're great because you can get them with vodka, or they taste great with gin or tequila. One that I'm really enjoying making for people right now is a "Wait for the Drop," which is a pomegranate lemon drop with house grenadine.

#### **A lot of people commented on your smile and charm. Would you agree that those are some of your best qualities?**

Being back here behind the bar, I get to be exactly who I am. I love smiling, so I would hope that is something that people like, because I do it a lot.

#### **What's the weirdest thing that's happened while you were bartending?**

I've had a guy who had a boot on my bar. He had taken his boot off; he wanted to show a friend of his a snakebite on his ankle and had taken his dirty boot off and just decided to set it on my copper top bar. It ended up not being a problem, but I just thought that was very strange bar etiquette. ■



## WINE SALE

March 13-14 (Fri-Sat)

15% OFF  
ALL WINES  
IN STOCK

FREE  
TASTINGS  
Fri. 12-6pm  
Sat. 1-6pm

while supplies last • no further discount

## BENEFIT RAFFLE

PRIZES INCLUDE: Overnight at Foris Vineyards (for 6), Executive Tasting at Oregon Wine Lab (for 4), Capitello & Territorial Tasting (for 8), and a \$30 Gift Certificate to Rye!

\$1.00 TICKETS  
ON SALE NOW  
(must be 21 or over)

DRAWINGS:  
March 13-14



ALL RAFFLE PROCEEDS WILL  
BENEFIT MCKENZIE RIVER TRUST

## BIRTHDAY PARTY!

Saturday, March 14



1-3pm: Cakes  
& Live Music!

Free 10th Anniversary T-Shirt with purchase  
of \$50 or more (Saturday 3/14 only, limit 1)

25th & Willamette • Daily 8AM-10PM  
541-345-1014 • capellamarket.com



Find your favorite local brews  
along with yummy snacks at your  
neighborhood Dari Mart.

**DARI MART**  
Our family's best.

[www.darimart.com](http://www.darimart.com)



## WANT TO GROW YOUR BUSINESS?



ADVERTISE WITH THE  
EUGENE WEEKLY  
CALL US TODAY  
541-484-0519

SMALL BATCH SEASONAL DRY CIDER

# WILDCRAFT

## CIDER WORKS

ENJOY THE

390 LINCOLN EUGENE • WILDCRAFTCIDERWORKS.COM

HANDCRAFTED IN

EUGENE OREGON

FROM OREGON FRUIT

**EAT A BETTER BURGER**

LOCATED IN THE

**INTERNATIONAL CAFÉ**

**MORNING GLORY CAFÉ**

For Menus and Specials Visit [morninggloryeugene.com](http://morninggloryeugene.com)

**THE PINT POT PUBLIC HOUSE**

Eugene's first annual authentic St. Patrick's Day celebration

Tuesday March 17th | 12pm-1am  
195 E 17th, Eugene  
 More info on Facebook

Block Party!  
Irish Food  
Souvenir cups, beads, t-shirts, hats, shamrocks, merch table, face painting, etc  
Minors welcome til 8pm  
Kilts strongly encouraged  
Live bands start at 3pm

Toad & The Hole • Ghillie Dhu • Celtonauts

\$1 from every Guinness sold goes to Lane County Fire Fighters Assoc.

**IZAKAYA MEIJI COMPANY**

**\$1 OFF ALL HOUSE COCKTAILS**

**Wednesdays**

*Always Open Late*

**WANDERING GOAT COFFEE CO.**

More than just coffee...  
BEER, FOOD, LIVE MUSIC, etc.

268 madison st., eug.  
[wanderinggoat.com](http://wanderinggoat.com)

OPENS EARLY CLOSES LATE

VOTED NUMBER ONE BY EUGENE WEEKLY READERS

2007, 2011, 2012, 2013, 2014  
BEST BAR FOOD

BEST PLACE TO DAY DRINK 2014

541-683-3154  
99 WEST BROADWAY

SCAN FOR MENU

**End of Winter Sale**  
March 13th - 21st

-plus-  
New Spring Collections

**Freudian Slip**  
Fine Lingerie & Gifts